

# LINA

ROOFTOP





## Sky-High Dining

Boasting a chic mediterranean indoor / outdoor restaurant with breathtaking views of the river and city skyline, we welcome you to Brisbane's most desired rooftop destination.

Offering spaces for groups of 10 – 500 our impressive food menus, extensive drinks list, open air terrace and prestige restaurant make Lina Rooftop a sought-after destination. Let our dedicated events team work with you to create a truly memorable experience.



## Canapé Packages

\*Minimum 20 guests

### SUNSET SNACKS

5 x canapés (premium +\$5)  
\$35 per person

### *Most Popular*

### SKY-HIGH DINING

7 x canapés (premium +\$5)  
+ 2 x fork dish  
\$75 per person

### LINA APPETIZER

5 x canapés (premium +\$5)  
+ 1 x fork dish  
\$50 per person

### STANDING DEGUSTATION

7 x canapés (premium +\$5)  
1 x dessert canapé  
+ 3 x fork dish  
\$95 per person

Additional canapés + \$7pp Premium + \$12pp Fork dishes/boxes + \$17.5pp

# Canapés

## C O L D

Smoked paprika and horseradish beef tartare on baguette *(gfo, dfo)*

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Duck rilette, cornichon, seeded mustard *(df, gfo)*

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Prosciutto and caramelised fig tartlets *(gfo)*

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King mushroom parfait en croûte, cherry gel *(gfo)*

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Freshly shucked Bruny Island oyster, champagne mignonette *(gf, df)*

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Goat's cheese mousse tartlets, caramelised figs *(v, gfo)*

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House made sushi, sesame soy tuna saku, pickled white ginger, shoyu *(gf, df)*

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Blinis, herbed crème fraîche, Transmontanus caviar

## H O T

Moroccan cauliflower bites, sumac spiced labneh *(gf, df, ve)*

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Spiced lamb filo, mint and coriander yoghurt

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Chicken Tikka skewer, black garlic toum *(gf, df)*

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Kataifi prawns, lemongrass and sweet chilli dipping sauce *(gfo)*

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Beef rendang empanada, mango chutney

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Lamb croquette, rosemary salt, cumin curd *(gfo, dfo)*

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Roasted tomato and basil arancini, basil pesto *(gf, dfo, veo)*

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Porcini truffle arancini, truffle aioli *(gf)*

## D E S S E R T

White chocolate and raspberry brûlée tartlets *(gfo)*

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Brownie bites, whipped mascarpone *(gfo)*



## PREMIUM CANAPÉS

Wagyu beef sliders, gruyère, truffle aioli

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Lamb sliders, aji verde, chèvre

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Gin fennel smoked salmon grissini, lemon tarragon salsa (df)

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Bush tomato and Sovereign lamb skewers, chimichurri (df)

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Rum canelé, cardamom spiced mascarpone

## FORK DISHES

Fried cauliflower, cauliflower cream, sauce vierge, walnuts (v, veo)

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Roasted Chinese pork and fried rice, chilli sambal (gf, df)

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Spinach and ricotta tortellini, san marzano tomato, fresh basil and pecorino (v)

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Vodka battered cod, shoestring fries, caper dill remoulade (df)

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Wild mushroom risotto, grana padano, truffle oil (gf, dfo, veo)

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Poké bowl, karaage chicken, edamame, wakame, cucumber, kewpie, tonkatsu sauce (gf, df)

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Poké bowl, sesame soy tuna saku, edamame, wakame, cucumber, miso glaze (gf, df, veo)





# Grazing Stations

The show piece of any event, make a statement with Lina's decadent grazing stations. Table length 3000mm x 990mm.

## CHEESE, FRUIT & NUT STATION

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

**\$2,000**

## CHARCUTERIE STATION

Chef's selection of artisan cheese from local producers and specialty importers

Chef's selection of cured meats from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Seasonal fresh fruit

House made condiments, seasonal pickled and roasted vegetables

Kurrajong kitchen lavosh, sal verde grissini, artisan breads

**\$2,500**

## DESSERT STATION

Chef's selection of artisan cheese from local producers and specialty importers

Selection of candied, spiced and roasted nuts, seeds and dried fruits

Chef's selection of petit fours

**\$2,000**

*Most Popular*

# Live Stations

Lina Rooftop's live stations elevate the whole dining experience as Chef's interact and engage with diners.

## SASHIMI *(dfo, gfo)*

180 pieces

Salmon, tuna, kingfish, scallop

White pickled ginger, shoyu, wasabi, lemon

\$ 1,750

## OYSTERS *(dfo, gfo)*

100 portions

Shucked to order

Selection of condiments

Lina ice sculpture

\* Ice sculpture requires 1.5 weeks notice

\$ 2,500





# Alternative Drop Menu

Select 2 options from each course.

## 2 COURSE

\$ 79 per person



## 3 COURSE

\$ 99 per person

Add bread course to start + \$7pp

### ENTRÉE

Duck liver parfait, orange, pickle, hazelnut, brioche  
*(gfo)*

Roasted king prawns, chilli and herb beurre,  
micro sorrel *(gf)*

Classic beef tartare, dijon, capers, cornichon, chives,  
egg yolk with potato crisps *(gf, df)*

Chef's selection of arancini *(gfo, v)*

Byron Bay burrata, heirloom tomatoes, pine nuts,  
torn basil *(gfo, v)*

### MAIN

Almond fed pork tomahawk, braised cider apple,  
seeded mustard honey butter *(gf)*

Cauliflower steak, chestnut and sage purée, caramelised  
pumpkin seeds, chilli oil, herbs *(gf, dfo, v, veo)*

Half roasted chicken, jus, leaf, lemon *(gf, df)*

Petite rainbow trout fillets, fennel lemon and herb  
butter, chervil *(gf)*

Premium grade, house cut oyster blade steak, leaf *(gf)*

### DESSERT

White chocolate crème brûlée, raspberry,  
whipped mascarpone *(gf, v)*

Basque cheesecake, pistachio cream, brandy snap  
*(gf, v)*

### SHARED SIDES

Garlic and herb roasted new potatoes *(v, gf)*

Blue cheese, rocket, burnt pumpkin, pickled  
spanish onion, candied pepita, mustard  
vinaigrette *(gf, dfo, v)*

\$ 15 per person

### UPGRADES

Freshly shucked live oysters with apple lemon  
mignonette *(gf, df)*

\$5 EACH



# Banquet Sharing Menu

Minimum 2 course selection.

2 COURSE  
\$ 7 9 per person



3 COURSE  
\$ 9 9 per person



4 COURSE  
\$ 1 0 9 per person

## APPETISER

Live shucked oysters (*gf, df*)

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Focaccia, olive oil (*v*)

## ENTRÉE

Byron Bay burrata, heirloom tomatoes, pine nuts, torn basil (*gfo, v*)

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Panisse, sauce gribiche, fresh lemon (*gf, df, v, ve*)

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Olive tapenade, charred flat bread (*gfo, df, v, ve*)

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Duck parfait, orange, pickle, hazelnut, brioche (*gfo*)

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Calamars frits, lemon and fine herb aioli (*gf, df*)

## MAIN

Sovereign lamb shoulder, lamb jus gras, fine mint, caper salsa (*gf, df*)

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Petite rainbow trout fillets, fennel lemon and herb butter, chervil (*gf*)

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Roasted potatoes, confit garlic, thyme butter (*gf, dfo, v*)

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Blue cheese, rocket, roasted pepitas, burnt pumpkin, pickled Spanish onion (*gf, dfo*)

## DESSERT

White chocolate crème brûlée, raspberry, whipped mascarpone (*gf, v*)

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Basque cheesecake, pistachio cream, brandy snap (*gf, v*)

## UPGRADE \$ 1 5 per person

Mb 6+ wagyu rib fillet, pommes frites, bordelaise sauce (*gf, df*)

gf - gluten free df - dairy free v - vegetarian ve - vegan o - option

# Beverage Packages

\*Minimum 20 guests. Our beverage packages are optional. Please speak to our Events team regarding a bar tab or beverages on consumption format for your celebration.

## TOULOUSE PACKAGE

BTW Sauvignon Blanc

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BTW Pinot Grigio

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BTW Rosé

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BTW Prosecco

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BTW Shiraz / Cabernet Merlot

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Estrella / Pure Blonde Tap Beer

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Soft Drinks

2 x hour: \$50pp · 3 x hour: \$65pp

4 x hour: \$75pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

## CANNES PACKAGE

Belaire Gold Brut

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Rameau D'or Petit Amour

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Momo Sauvignon Blanc

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Crittenden Geppetto Chardonnay

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Mount Trio Pinot Noir

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Heartland Spice Trader Shiraz

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Estrella and Peroni Draft

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Soft Drinks

2 x hour: \$65pp · 3 x hour: \$85pp

4 x hour: \$100pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

*Most Popular*

## ST TROPEZ PACKAGE

Lemon and Lychee Spritz Spritz or Rosé Spritz on arrival for each guest

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Little Angel Pinot Gris

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Craggy Range Sauvignon Blanc

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Belaire Luxe

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AIX Rosé

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d'Arenberg The Love Glass Shiraz

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Mount Trio Pinot Noir

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All Draft Beers

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Soft Drinks

2 x hour: \$85pp · 3 x hour: \$115pp

4 x hour: \$140pp

Upgrade to include a 2 hour spirits package for an additional \$35pp

SPIRITS INCLUDE: Grey Goose Vodka, Bacardi 8, Bombay Sapphire Gin, Dewar's 12



# Bespoke Additions

Lead time required for some of these options can be a minimum of 4 weeks in advance, please speak with our events team about what is possible.

## CUSTOM FOOD & BEVERAGE MENUS

\$95 design fee  
Printing POA

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## CUSTOM INVITATIONS

\$95 design fee  
Printing POA

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## POP UP BAR

\$350 (includes a bartender for the duration of your event)

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## CUSTOM POP UP BAR SIGN

\$300 (includes design)

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## POOL ACCESS

\$10 per person (daytime only)

## CAKEAGE

\$4.50 per person (cut, and individually served by chef)

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## CUSTOM STENCIL FOR COCKTAILS

\$300

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## CLOAKROOM SERVICE

\$500

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## GELATO CART

\$9.50pp (minimum 50 pax)  
Choice of 4 x flavours and 4 x toppings

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## PARTY THEATRE

1.75L Grey Goose with sparkler entry \$1,250



Interested in hosting an event with us?  
Please contact our events team



[reservations@linarooftop.com.au](mailto:reservations@linarooftop.com.au)